

# GOURMET PIZZA FOR ONE

MARGHERITA marinara sauce, fresh mozzarella & basil	10.50	VERDURA grilled eggplant, zucchini portobello, tomato sauce & fresh mozzarella	11.50
MARINARA marinara sauce, garlic, oregano, olive oil no cheese	10.50	PORTOBELLO tomato sauce, portobello mushrooms, roasted peppers, sundried tomatoes & fresh mozzarella	11.50
BIANCANEVE fresh mozzarella and ricotta	11.50	QUATTRO GUSTI prosciutto, artichoke hearts, mushrooms, olives, fresh mozzarella & tomato sauce	11.50
MANHATTAN tomato sauce, fresh mozzarella & sausage	11.50	FORMAGGI tomato sauce, fresh mozzarella, provolone and goat cheese	11.50
BROOKLYN tomato sauce, fresh mozzarella & pepperoni	11.50	CAPRICCIOSA fresh mozzarella, prosciutto, mushrooms & olive oil	11.50
ARUGULA arugula, prosciutto, fresh mozzarella & shaved parmigiano	12.50		
INSALATA chopped lettuce, tomatoes, black olives and onions	11.50		

## PIZZA

*Sausage, Pepperoni, Meatball, Prosciutto, Chicken, Mushrooms, Peppers, Onions, Capers, Garlic, Eggplant, Broccoli, Spinach, Anchovies, Fresh Mozzarella, Extra Cheese*

ROUND mozzarella & tomato	med 13.50	lrg 15.50
Square mozzarella & tomato		18.50
WHITE ricotta & mozzarella	med 16.50	lrg 18.50
VESUVIO tomato, mozzarella, pepperoni, sausages, mushrooms, peppers & onions	med 18.50	lrg 22.50
PRIMAVERA broccoli, peppers, mushrooms, onions, eggplant, mozzarella & tomato	med 17.50	lrg 20.50
GRANDMA fresh mozzarella & marinara, thin crust square		20
BRUSCHETTA fresh tomato, basil & garlic, thin crust square		20.50
FOCCACIA plum tomato, olive oil & oregano, square		16
MARGHERITA fresh mozzarella, marinara & basil	med 18.50	lrg 22.50
BUFFALO buffalo chicken and mozzarella	med 19.50	lrg 23.50
LASAGNA chop meat, ricotta, mozzarella & tomato	med 19.50	lrg 23.50
TOMATO sliced tomato, mozzarella, marinara & basil	med 17.50	lrg 20.50

## FROM THE COUNTER

SLICE, SQUARE OR GRANDMA	2.50	FRIED RAVIOLI	1.50 ea
WHITE SLICE	3.75	PEPPERONI PINWHEEL	4
VODKA SLICE	3.75	SPINACH PINWHEEL	4
FRESH TOMATO SLICE	3.75	CHEESE CALZONE	6
LASAGNA SLICE	4.25	GARLIC KNOTS (6)	2
BUFFALO CHICKEN SLICE	4.25	MOZZARELLA PANINI	6
MEAT STROMBOLI	6	CHICKEN PANINI	7
CHICKEN OR SAUSAGE ROLL	6	VEGETABLE PANINI	7
BROCCOLI ROLL, SPINACH ROLL OR EGGPLANT ROLL	6	RICE BALL	5
POTATO CROQUETTES	1.50 ea	RICE BALL SPECIAL topped with tomato sauce & mozzarella	6

## FOR THE FAMILY

**FAMILY MEAL**  
Large Pie, 10 Garlic Knots, Large Garden Salad & 2 Liter Soda 23

**FAMILY DINNER**  
Half Tray Penne Pomodoro, 10 Garlic Knots & Large Garden Salad 24

## BEVERAGES

POLAND SPRING WATER				STELLA ARTOIS	5
.5 liter	1.25	1.5 liter	2.75	HEINEKEN	5
ACQUA PANNA		liter	5	HEINEKEN LIGHT	5
S.PELLEGRINO				PERONI	5
medium	3	large	5	FORST	5
SODA & SNAPPLE BOTTLE	2.			O' DOUL'S NON ALCOHOLIC	4.5
SODA BOTTLE COKE, SPRITE & DIET COKE	2 Liter	3.25		WINE BY THE GLASS/BOTTLE	
FOUNTAIN SODA COKE, CHERRY COKE, DIET COKE, ROOTBEER, SUNK-IST, GINGERALE, NESTEA & HI-C				ESPRESSO	2.75
GRAPE, UNSWEET TEA				DOUBLE ESPRESSO	4.50
medium	1.50	large	1.75	CAFE LATTE	5
SLUSH PUPPIE CHERRY, BLUE RASPBERRY, GRAPE, ORANGE, LEMON LIME, BAHAMA MAMA, KIWI STRAWBERRY, BUBBLE GUM, WATERMELON				CAPPUCCINO	5
medium	2.50	large	3	NUTTELLACCINO	5.50
BUDWEISER	4.50			MOCHACCINO	5.50
COORS LIGHT	4.50			CARAMELCCINO	5.50
CORONA	5			ICED ESPRESSO	4
				ICED CAPPUCCINO	5
				AMERICAN COFFEE	3
				MIGHTY LEAF HERBAL TEA	3
				HOT CHOCOLATE	4

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718.745.0222  
7305 3RD AVENUE  
BROOKLYN, N.Y. 11209  
WWW.VESUVIOBAYRIDGE.COM

# Vesuvio

est. 1953

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# STARTERS

BRUSCHETTA toasted tuscan bread topped with chopped tomatoes, garlic, basil & olive oil	8.75
MOZZARELLA STICKS (4)	8.75
ZUCCHINI STICKS	10.50
FRIED RAVIOLI (4)	7.75
GARLIC BREAD with mozzarella	6 7
MOZZARELLA IN CARROZZA fried mozzarella with marinara sauce	9.25
HOT ANTIPASTO baked clams, eggplant rollatini, stuffed peppers & stuffed mushrooms	for one 14.50 for two 17.50
COLD ANTIPASTO mortadelle, prosciutto, salami, provolone, roasted peppers, olives, artichoke hearts & fresh mozzarella	for one 14.50 for two 17.50

BUFFALO WINGS (8) served with bleu cheese & celery	10.50
PULPO SALAD octopus, red potato, tomato, caper, onion lemon olive oil	15
SEAFOOD SALAD calamari, shrimp, clams & mussels in a lemon celery, garlic & olive oil dressing	16.75
ZUPPA DI MUSSELS sautéed in marinara sauce	12.75
CALAMARI FRITTI crispy calamari served with marinara sauce	13.25
CALAMARI ARRABIATA fried calamari, tossed with hot cherry peppers & marinara sauce	14
BAKED CLAMS (8)	13.5
SHRIMP COCKTAIL (6)	14.50
EGGPLANT ROLLATINI eggplant with ricotta, baked with homemade tomato sauce & fresh mozzarella	11.5

# FOR THE TABLE

BROCCOLI RABE sautéed in garlic & olive oil	11
BROCCOLI SPEARS sautéed in garlic & olive oil	9
SPINACH sautéed in garlic and olive oil	9

MEATBALL OR SAUSAGE (2)	6
POTATO CROQUETTES (4)	6
FAMOUS FRIES	5
GRILLED VEGETABLES eggplant, portobello & zucchini	10

# BURGERS

*Toppings: Fried Onions, Sautéed Spinach and/or Sautéed Mushrooms Add .50*

BEEF OR TURKEY BURGER (6oz)	7.50
CHEESEBURGER mozzarella or american cheese	8

PIZZABURGER tomato sauce and mozzarella	8
DELUXE any burger add (lettuce, tomato and famous fries)	3.00

# HEROS

VEAL PARMIGIANA	11.00
CHICKEN PARMIGIANA	10.50
MEATBALL PARMIGIANA	9.50
EGGPLANT PARMIGIANA	9.50
SHRIMP PARMIGIANA	11.50
SAUSAGE PARMIGIANA	9.50
BROCCOLI RABE & SAUSAGE OR CHICKEN	11.50
SAUSAGE AND PEPPERS	9.50
POTATO OR MOZZARELLA OR PEPPERS & EGG	9.00

PROSCIUTTO, SALAMI, PROVOLONE, LETTUCE, TOMATO, OIL AND VINEGAR	9.50
GRILLED CHICKEN, MELTED MOZZARELLA & ROASTED PEPPERS	10.50
GRILLED PORTOBELLO, EGGPLANT, ZUCCHINI & MELTED MOZZARELLA	10.50
GRILLED SKIRT STEAK, SAUTEED ONIONS, MUSHROOM & MELTED PROVOLONE	12

# SOUPS & SALADS

TORTELLINI IN BRODO cheese tortellini in a chicken broth	8.50
MINISTRONE vegetable soup with pasta	7.50
PASTA FAGIOLI traditional white bean & pasta	7.50
GARDEN SALAD lettuce, tomatoes, onions, olives, cucumbers & vinaigrette	9
CAPRINO SALAD mixed greens, tomatoes, goat cheese & nuts with a raspberry vinaigrette	10
MOZZARELLA DI CASA mozzarella, tomatoes, roasted peppers & olive oil	10.50
TOMATO SALAD sliced tomatoes, red onions, basil, sundried tomatoes in a balsamic vinaigrette	10
ARUGULA SALAD tomatoes & red onions lemon olive oil dressing	10
CAESAR SALAD romaine lettuce with homemade garlic croutons & parmigiano cheese in a creamy dressing	9
<i>add to any salad grilled chicken 6 - fresh mozzarella 6 - grilled shrimp 7 grilled salmon 7 - grilled marinated skirt steak 8</i>	

# PASTA

*Spaghetti, Angel Hair, Linguini, Fusilli, Rigatoni, Penne (Whole Wheat: Spaghetti or Penne Gluten Free: Penne Fresh Pasta: Fettucine, Tortellini, Gnocchi and Cavatelli - Add \$2.00)*

TREMEZZO shrimp & artichoke hearts sautéed in garlic & olive oil	16.50
AL SALMONE chunks of salmon with spinach & garlic olive oil	17
BUON GUSTAIO grilled shrimp, green peas, onions & prosciutto in a light cream sauce	16.50
RIO MARE calamari, clams & mussels fra diavolo or marinara	18
VONGOLE clams sautéed with fresh garlic & oil (red or white)	16.50
TOSCANA broccoli rabe, shrimp, white wine topped with breadcrumb	17
PUTTANESCA anchovies, capers, olives, garlic & tomatoes	14
AL FILETTO DI POMODORO tomatoes, prosciutto, onions & basil	13
RUSTICA grilled chicken breast, roasted peppers, spinach, sundried tomatoes, roasted garlic & oil	17
CAMPAGNOLA crumbled Italian sausage, spinach, cannellini beans in a white wine brodino	17
RAVIOLI	13

MARINARA fresh plum tomatoes, basil, garlic & extra virgin olive oil	13
POMODORO homemade Italian tomato sauce	12
MEATBALL OR SAUSAGE add	3.50
CAPRESE plum tomato & basil sauce with diced fresh mozzarella	14
VODKA pink cream sauce with a touch of vodka	14
ALFREDO classic cream sauce	13
CARBONARA cream sauce with prosciutto & onions	14
BOLOGNESE "old fashioned" Italian meat ragu	14
PRIMAVERA fresh vegetables, diced tomatoes, garlic & olive oil	14
BANDIERA fresh broccoli & sundried tomatoes sautéed in light garlic & oil	14
BARESE broccoli rabe, red pepper flakes garlic & oil with sausage add	15 3.50
AGLIO E OLIO garlic & oil	12

# BAKED PASTA

STUFFED SHELLS	13	BAKED ZITI SICILIANA with sliced eggplant	13.50
LASAGNA	13	CHEESE MANICOTTI	13
BAKED ZITI	13		

# ENTREES

*Served with potato and vegetable of the day - except where indicated with a "\*"*

SEMI FREDDO fried chicken or veal cutlet topped with romaine, tomatoes, red onions & fresh mozzarella	20
GRILLED SKIRT STEAK spicy aioli sauce	24
VESUVIO sautéed chicken breast topped with roasted peppers & fresh mozzarella	20
SCARPARELLO boneless chicken pieces sautéed in white wine, rosemary, garlic & olive oil	20
LIMONE tender veal scallopini sautéed in lemon and white wine	21
PIZZAIOLA thin veal scallopini sautéed in a mushroom marinara sauce served with penne *	21

MELANZANA battered eggplant, baked with tomato sauce & mozzarella served with spaghetti *	18
SHRIMP FRA DIAVOLO (6) shrimp sautéed in spicy marinara served over linguini *	22
SHRIMP SCAMPI (8) shrimp sautéed in garlic, olive oil & white wine	22
SALMONE broiled salmon with lemon, white wine & artichoke hearts	22
ZUPPA DI PESCE shrimp, clams, mussels, lobster tail & calamari sautéed in marinara sauce served over linguini *	26

# TRADITIONAL ENTREE

*Served with potato and vegetable of the day - except where indicated with a "\*"*

	Chicken	Veal	Shrimp	Filet of Sole
PARMIGIANA breaded with tomato sauce & melted mozzarella served with penne *	18	19	21	20
FRANCESE egg battered & sautéed in a white wine lemon butter sauce	19	21	21	20
MARSALA sautéed in a light marsala wine sauce with mushrooms	19	21	-	-
OREGANATA baked with garlic, olive oil, white wine & bread crumbs	19	-	20	20
PICATA sautéed with capers, artichoke hearts in a white wine lemon sauce	19	21	20	20

# DESSERTS

CARROT CAKE carrots, pineapples, walnuts & spices with a cream cheese frosting	7
NEW YORK APPLE CRUMB CAKE filled with sautéed apples, butter & spices topped with buttery crumbs & vanilla gelato served warm	7.50
NUTELLA PIZZETE pizza crust topped with hazelnut chocolate spread & vanilla gelato	9
CANNOLI ricotta with mini chocolate chips inside a crisp shell	6.50
ITALIAN CHEESECAKE ricotta cheese, orange zest, vanilla & brandy	6.50
SPUMONI	6.50

TARTUFO vanilla & chocolate ice cream divided by a red glazed cherry with sliced roasted almonds marinated in spice & liquor, dipped in chocolate	7.50
TORTONI a cup of amaretto & rum flavored ice cream covered with macaroon crunch & a cherry	6.50
TIRAMISU lady finger cookies dipped in espresso, layered with a whipped mixture of mascarpone cheese	8
WARM CHOCOLATE CAKE baked valrona chocolate topped with vanilla ice cream	8.50
VANNILLA OR CHOCLATE GELATO	6.50